

THE RISsoles ALONE OR TO SHARE

Liver & sausage meatballs with apple and mustard compote <i>Calf liver, sausage, onions, EGGS, BREAD, WHITE WINE, GRANA PADANO CHEESE, apples, brown sugar, WHITE WINE VINEGAR, MUSTARD, EVO olive oil, salt, pepper, parsley</i>		€ 15
Potato and cod croquettes with lemon mayonnaise <i>potatoes, EGGS, BREADCRUMB, COD*, SUNFLOWER SEED OIL, FLOUR, parsley, organic EVO oil, salt, pepper, lemon</i>	LF	€ 16
Chard meatballs with mozzarella and almonds <i>chard, onion, EGGS, GRANA PADANO CHEESE, MILK, BREAD, MOZZARELLA CHEESE, ALMONDS, organic EVO oil, salt, pepper, SUNFLOWER SEED OIL</i>	V	€ 14
Vegetable meatballs with ginger yogurt <i>onion, pumpkin, black cabbage, cabbage, potatoes, cauliflower, carrots, leeks, GRANA PADANO CHEESE, gluten-free breadcrumbs, organic EVO oil, salt, pepper, YOGURT, powdered ginger</i>	GF, V	€ 13
Cheese & eggs Pallotte <i>EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE, SUNFLOWER SEED OIL, onions, carrots, tomato sauce, parsley, oil, salt, pepper</i>	GF, V	€ 14

THE BEEF TARTARE

Beef tartare with cherry tomatoes pesto, rocket, olives, served with aged cow cheese chips	S: € 17 GF, LF M: € 22 L: € 27
Small 100 gr - Medium - 150 gr - Large 200 gr	
<i>beef rump, tomatoes, salt, sugar, rocket, olives, organic EVO oil, pepper, RUSTICONE LODIGIANO CHEESE</i>	

COLD MEATS AND CHEESES SELECTION

Tasting of 3 tuscan cured meats <i>Mixed Tuscan cold cuts from the Triglia Gombitelli salami Factory in Camaione (LU)</i>	GF, LF	€ 15
Tasting of 3 cow and goat cheeses <i>Cow's and goat's milk cheeses from small artisan dairies in Lombardy</i>	GF, V	€ 15
Tasting of cold cuts and cheeses <i>Mixed platter with tasting of 3 cold cuts and 3 cheeses</i>	GF	€ 16

FIRST COURSES

Risotto with red cabbage, walnuts & Grana cream cheese

carnaroli rice, WHITE WINE, onions, red cabbage, vegetable broth, WALNUTS, CREAM, GRANA PADANO CHEESE, ORGANIC EVO oil, salt, pepper

GF, V € 17

White Lasagna with vegetables

WHOLE WHEAT FLOUR, 00 FLOUR, REGRINDED SEMOLINA FLOUR, EGGS, onions, courgetti, carrots, cabbage, MILK, BUTTER, ORGANIC EVO oil, salt, pepper

GF, LF, V, VG € 15

Ziti handbroken with "Genovese" meat sauce

DURUM WHEAT SEMOLINA PASTA, onion, beef Fish, organic extra virgin olive oil, salt, pepper, peeled tomatoes, vegetable broth

LF € 16

THE CARBONARA

CHOOSE THE SIZE OF YOUR CARBONARA

Spaghetti alla carbonara, with seasoned pork jowl and pecorino romano cheese **Small 100 gr - Medium - 125 gr - Large 150 gr**

DURUM WHEAT FLOUR, EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE, pork cheek, salt, pepper, may contain traces of SOYA

S: € 14

M: € 16

L: € 18

Spaghetti alla carbonara "vegetarian"

Small 100 gr - Medium - 125 gr - Large 150 gr

DURUM WHEAT SEMOLINA PASTA, leeks, onion, ORGANIC EVO oil, salt, pepper, artichokes, SUNFLOWER SEED OIL, rice Flour, EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE

S: € 14

V M: € 16

L: € 18

Seafood carbonara

DURUM WHEAT SEMOLINA PASTA, EGGS, GRANA PADANO, CREAM, MUSSELS, CLAMS, PRAWNS, ORGANIC EVO oil, salt, pepper, parsley, WHITE WINE*

€ 16

OUR CARBONARAS ARE ALWAYS AVAILABLE ALSO IN GLUTEN FREE VERSION

MAIN COURSES

Milanese veal cutlet on the bone served with baked potatoes (about 350 gr.)

Veal knot, CRUMBLE BREAD, BUTTER, EGGS, potatoes, EVO BIO oil, salt, pepper, cherry tomatoes, rocket, sugar

ASK THE STAFF FOR THE GLUTEN-FREE VERSION

€ 28

Creamed cod with chicory and anchovies salad

COD, onion, potatoes, apple, WHITE WINE, MILK, organic EVO oil, salt, pepper, chicory, ANCHOVIES IN OIL*

GF € 18

Ricotta cheese and vegetables cake

caw Ricotta cheese, onions, carrots, courgetti, chard, savoy cabbage, leek, organic EVO oil, salt, pepper, EGGS, BREADCRUMBS, parsley

V € 14

SIDE DISHES

Fennels, walnuts and apples salad
Fennel, WALNUTS, apples, BIO EVO oil, salt, pepper

GF, LF,
V, VG € 6

Baked potatoes
potatoes, BIO EVO oil, salt, pepper, BUTTER

GF, V € 6

HOMEMADE DESSERTS

Cheesecake with caramel sauce
Gluten Free biscuits, BUTTER, sugar, CREAM, PHILADELPHIA CHEESE, VEGETABLE CREAM, jelling agent, powdered sugar

GF € 7

Tiramisù
SAVOIARDS BISCUITS, coffee, CREAM, MASCARPONE CHEESE, cocoa, dark chocolate

€ 7

Chocolate Flan with red berries coulis
FLOUR00, EGGS, BUTTER, MILK, dark chocolate, RHUM, sugar, red berries, lemon

€ 6

Cantucci + glass of Passito di Pantelleria sweet wine
EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE

LF € 10



Cantucci
EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE

LF € 4

Service
€ 1,50/pranzo
€ 2,50/cena

[look at our wine list](#)



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Each dish contains, in the description, the list of ingredients and allergens. Capitalized ingredients indicate allergens. The ingredients marked with an asterisk may be frozen or chilled

Legend of Plat acronyms: PF - Cold dish, GF - Gluten Free, LF - Lactose Free, V - Vegetarian, VG - Vegan, C - Raw dish, to be cooked